

Sample Menu



Green & Black Olives €5.50
Cracked black pepper, Garlic & Lemon

Lustau Manzanilla Sherry €6 gls
La Ina Fino Sherry €4 gls

Soup

French Onion Soup (1,2,7) €5.5
Croutons and Grilled Cheese

Cream Soup of the Day (7) €5

Seafood Chowder (1,3,5,7,8) €6.5

All Served With homemade brown bread

Bar Bites Since 1979

Golden Fried Mushrooms (2,4,7,9) €8

Southern Fried Chicken (2,4,7,9,13) €14

Fries, Coleslaw, BBQ Sauce

Wine suggestion: 336. Monterri Gordello €26

Crisp Coated Bacon Ribs (2,4,7) €8.50

Beer Suggestion: O'Hara's Pale Ale €6.30 btl

Traditional Lasagne al Forno (1,2,4,7) €14.50

Fries, Salad & Garlic Bread

Wine suggestion: 352. Unico Monepulciano D'Abruzzo €24

Daily Specials Available from 6pm

Grilled Plaice on The Bone €22

Home Cut Chips & Green Salad

Mixed Seafood Thai Red Curry €24

Monktail, Wild Atlantic Prawns & Mussels

In a Thai Red Curry Sauce, Served with Basmati Rice

Wine of the Week
Domaine Felines Jourdan Piquepoule €27/€7 gls
Multiple award winning example.

First Courses

Salad of Fresh Duncannon Crab (3, 4) €12

Fennel & Chilli

Teriyaki Chicken Wings (1,2,13) €8.50

Beer Suggestion O'Hara's IPA €5 pint

Classic Caesar Salad with Scampi (2,3,5,7) €10

Crisp Romaine Leaves, Garlic Crouton, Parmesan Shavings & Scampi

Crisp Wrap of Duck Spring Roll (2,4,12,13) €8.50

Pickled cucumber & Hoisin Sauce

Duncannon Smokehouse Salmon (5,9,14) €11

Dill Potato & Lemon

Wine Suggestion 308 Weinrieder Gruner Veltliner Klassik €29

Brie Fritters (2,4,7,14) €9

Lord Bagenal Chutney

Beer Suggestion O'Hara's Irish Red Ale €6.30 btl

Fried Squid (2,4,5,7,13) €9.50

Tabasco Aioli

Chicken Liver Parfait (2,4,7,10,14) €10

Toasted Sourdough & Prune Puree & Rocket

Meat

Slow Cooked Rump of Lamb (1,10) €20

Chickpeas, Tomato & Basil

Wine suggestion

366 Casa Rojo Maquinon 2015 €39/ See page 19

Pan Roast 8oz Irish Hereford Fillet (4,7) €28

Fine Beans, Gratin Potatoes & Bearnaise Sauce

Wine Suggestion

Puro Malbec €34 / see page 25

Roast Silverhill Duck (2,5,12,13) €19

Stir Fry Vegetables, Basmati Rice

Wine Suggestion

Wagner Stempel Spatburgunder @ €36

8oz Prime Irish Hereford Sirloin (2,7) €22.50

Watercress, Onion Marmalade & French Fries

Peppercorn Sauce / Garlic Butter

Wine Suggestion

McPherson Shiraz Mourvedre €30 / €7.50 per glass

Grilled Homemade Steak Burger (1,2,7,9) €14.50

Fries, on a Toasted Bun, with Bacon & Cheddar

Wine Suggestion

Alexander vs the Ham Factory Crianza 2013 @ €40 See pg 14 of winelist

Lord Bagenal Curry (1,7,10,14) €14.50

Steamed Rice & Poppadum

Chicken / Vegetarian

Wine Suggestion 336. Monterri Gordello €26



Fish

We source our fish from Kai Ronan at Duncannon Fish Company & Atlantis Seafood in Kilmore quay, Co. Wexford. As we have deliveries 6 days a week we don't over stock our fish, so we may occasionally run out.

Catch of the day in Beer Batter (2,4,5,8) €15.50

Homemade Tartar Sauce & Fries

Wine suggestion

L'Herre Chardonnay €26 See page 14 of Wine List

Poached Salmon (1,3,5,7) €18.50

Thai Green Curry, Tiger Prawn Brochette, Basmati Rice

Side Orders

Side Salad €3.50

Coleslaw €3.50

Mushrooms €4

Green Vegetables €3.50

Onion Rings €4

Potato Chips €3.50

Champ Potato €4.50

Desserts €6

Chocolate & Hazelnut Meringue (4,7,10)

Raspberry & Chocolate Truffle Gateaux (2,4,7)

Coconut Roulade (4, 7)

Bread & Butter Pudding (2, 4,7,14)

Banoffee Pie (7,4,13, 2)

Mixed Berry Terrine

Traditional Sherry Trifle Chantilly (2,4,7,10,13)

Baked Raspberry Cheesecake (2, 4,7)

Strawberry Meringue Roulade (4, 7)

Death by Chocolate (2,4,7,13,14)

Warm Apple Tart (2,4,14)

Lemon Meringue Pie (2,4,6, 7,10,14)

Sticky Toffee Pudding (2,7)

Cheesecake of the Day (2,7)

Carlow Farmers Market Cheese Board €9

Mt Leinster Cheddar, Carlow Sheeps Cheese, Carlow Goats Cheese, Bellingham Blue, served with seasonal fruit & crackers

Allergens

- | | |
|-------------------------------|-------------------|
| (1) Celery | (8) Molluscs |
| (2) Cereals Containing Gluten | (9) Mustard |
| (3) Crustaceans | (10) Nuts |
| (4) Eggs | (11) Peanuts |
| (5) Fish | (12) Sesame Seeds |
| (6) Lupin | (13) Soya |
| (7) Dairy | (14) Sulphites |

All Beef & Chicken used is of Irish Origin from, Manor Farm, Dawn Meats, Pallas Foods & Ballon Meats.

We are unable to divide bills for parties of 6 or more

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BEER OF THE MONTH
O'Hara's Irish Red Nitro €5 pt